

ABSTRACT

Herein is disclosed a method for modifying raw material milk, wherein a reducing agent such as a thiol compound is added when transglutaminase is caused to act upon raw material milk for a dairy product, whereby the reactivity of the transglutaminase to the raw material milk such as raw cow milk, can be improved and the milk protein can, in turn, be modified effectively. From the thus-modified raw material milk can be produced dairy products such as yogurt, cheese and powdered milk improved in physical properties, mouthfeel or texture.